



OUTLOOK DELI

CATERING // CAFE

F O R K F O O D

ENTREES

Presented in large platters for the centre of the dining/buffet table OR to be divided among the individual plates.

Caesar Salad	\$8.00
Salad Nicoise	\$9.50
Antipasta Platter with Crusty Bread	\$7.00
Smoked Chicken Salad with Grapes & Walnuts	\$8.00
Asian Poached Salmon	\$9.50
Smoked Salmon Roulade	\$9.50
Individual Quiches	\$7.00
Chicken Pate with Turkish/Melba Toast	\$5.00

Dips with Assorted Crisp Breads

Moroccan Pumpkin	\$4.00
Fetta & Artichoke	\$4.00
Olive Tapenade	\$4.00
Classic Hoummus	\$4.00

Hot Artichoke dip cooked and Served in a whole Cob.....\$22.00

Soups with Fresh Bread Rolls (optional)

Spicy Pumpkin & Coconut	\$9.00
Smooth Courgette	\$9.00
French Onion with Croutons	\$9.00
Carrot Curry	\$9.00

MAINS

Hot Food

Rare Roast Beef with Anchovy Sauce on Potato Puree	\$18.00
Roast Lamb with Sheperd's Salad & Tarator Sauce	\$18.00
Chicken Pie with Musroom, Pumpkin, Spinach & Corn	\$14.50
Lasagne with Beef, Spinach, Ricotta & Parmesan	\$14.50

Please trun to the next page for Mains and Desserts.



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MAINS cont.

Cold Food

<i>Black Lentil & Fetta Salad</i>	\$10.00
<i>Spatchcock Chicken with Cayenne, Cumin & Mango Mayonnaise</i>	\$10.00
<i>Assorted Cold Cuts Platter with Ham, Rare Roast Beef, Turkey, Prosciutto & Horseradish Mayonnaise</i>	\$9.00

Curries

<i>Vegetable Korma with Cauliflower, Kumara & Green Beans</i>	\$11.50
<i>Palak Paneer Firm Cottage Cheese with Spinach & Spices</i>	\$11.50
<i>Alu Mattar Sukhe Potato & Pea Dry Curry</i>	\$11.50
<i>Hyderabadi Chicken Cooked in yogurt with ground peanuts & sesame seed</i>	\$14.50
<i>David's Chicken Curry</i>	\$14.50
<i>David's Lamb Curry</i>	\$14.50

Sides

<i>Steamed Vegetables with Caper & Parsley Sauce</i>	\$5.00
<i>Roast Vegetables with Spicy Tomato Dressing</i>	\$5.00
<i>Steamed White Rice</i>	\$2.00
<i>Couscous</i>	\$2.00
<i>Baked Potato</i>	\$4.00

Salads

<i>Green Salad with Olive Oil & White Balsamic</i>	\$4.00
<i>Greek Salad with Olive Oil, Lemon Juice & Oregano</i>	\$5.00
<i>Pear, Blue Cheese & Walnut with Vinaigrette</i>	\$5.50
<i>Rice Salad with Brown & White Rice, Du Puy Lentils, Parmesan & Caramelised Onion</i>	\$6.00
<i>Roast Vegetable Couscous with Spicy Tomato Dressing</i>	\$6.50
<i>Potato Salad with Creamy Horseradish, Mint & Crispy Bacon Strips</i>	\$6.50
<i>Roast Pumpkin & Avocado</i>	\$7.00
<i>Beetroot, Fetta & Rocket with Citrus Vinaigrette</i>	\$5.50
<i>Green Bean & Nectarine Salad (Seasonal) with Toasted Sesame Seeds</i>	\$6.50

DESSERT

<i>Individual Pavlovas with Fresh Seasonal Fruit</i>	\$7.00
<i>Lemon Tart</i>	\$7.00
<i>Baked Peaches with Ricotta (Summer Only)</i>	\$6.80
<i>Grilled Strawberries with Pimm's & Vanilla Ice Cream</i>	\$4.50
<i>Baked Apple Crumble</i>	\$4.00
<i>Sticky Date Pudding</i>	\$4.00